

BIER

ON TAP

Allagash White	10
Guinness	9
Lone Pine Portland Pale Ale	8
Small Change Night Windows Porter	9
Von Trapp Bohemian Pilsner	9
Cambridge Brewing Flower Child IPA	10
Rising Tide Amber Lager	8

PACKAGED

Citizen Cider Unified Press	11
Duvel	12
Switchback Ale	8
Rothaus Pils	9
Lawson's Hazy Days NEIPA	11
Miller High Life	6
Narragansett	6
Topo Chico Hard Seltzer	7
Night Shift Rickey Sour	11

POWER COUPLES | 12

BARTENDERS CHOICE High Life + Meletti
HAM ON RYE Hamm's & Old Overholt Rye
MY CRAZY EX Ganny & Malort
SHOT ROULETTE High Life or Ganny & Mystery Shot

FREE-SPIRITED | 12

SLIGHTLY SEASONAL

Strawberry, Mint, Green Apple,
Seedlip Garden 108, Soda

KENTUCKY GENTLEMAN

Kentucky 74 Spiritless, Blood Orange, Lemon

COOL RELATIVES

G'INTERNATIONAL: Tommy Rotter Barrel Aged (New York), Botanist (Scotland), Procera (Namibia) | 35

SCOTTISH DRAMS: Oban 14, Lagavulin 16, Talisker 10 | 40

HIGH ROLLER: Bruichladdich Black Arts 1992, Yamazaki 12, Middleton Very Rare | 100

BOURBON BARRONS: Willett 8 Yr, Pappy Van Winkle 10 Yr, Wild Turkey Master's Keep Voyage | 120



VINO | 16

ROSÈ

Bobal
Parajes del Valle, 2022, Manchuela, Spain.

WHITE

Loureiro+Alvarinho
Quinta de Soalheiro, 2021, Minho, Portugal

Greco di Tufo
Orneta, 2020, Campania, Italy

RED

Corvina+Rondinella
Le Fraghe, 2022, Bardolino, Italy

Tinta Roriz+Barroca & Touriga Nacional+Franca
Casa Ferreirinha, 2021, Douro, Portugal

ORANGE

Muscat of Alexandria
Garalis, 2022, Lemnos, Greece

SPARKLING

Cava
Roxanne, NV, Penedes, Spain

Rosè| Oyster River "Morphos", 2022, Maine

GROWER CHAMPAGNE

Blanc de Noir ^{1/2 bottle}
Bertrand-Delespierre-Premiere Cru | 35

Blanc de Blanc ^{full bottle}
Le Mesnil Grand Cru Brut NV | 70

OLD FRIENDS

SEASONAL SPRITZ | 16
Vodka, Strawberry, Mint, Green Apple,
Prosecco, Soda

HABANA AFFAIR | 18
Reposado Tequila, Habanero, Agave,
Grapefruit, Demerara Paprika Rim

BLACK GOLD | 16
Old Forester Bourbon, Lemon, Honey,
Squid Ink, Mezcal Float

WEIGHT OF A DUCK | 16
Lawley's Dark Rum, Allspice Dram,
Toasted Coconut, Lemon

FLUFFY TED | 16
Teddie's Peanut Butter Washed Rye,
Marshmallow Fluff, Egg

GROUP HANGS

DRAGON'S MILK | FOR TWO | 30
Slane Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon

EXPERIMENT #3 | FOR TWO | 33
White Rum, Dark Rum, Pineapple, Rice, Coconut, Saffron

DANGEROUSLY DECADENT | FOR FOUR | 55
Cognac, Milk, Cream, Vanilla, Strawberry, Citrus

CLASSY AQUAINTANCES

BENZALDEHYDE
Tommy Rotter Barrel Aged Gin, Amaretto, house Orgeat, Lemon, Cream, Eggwhite| 22

BRIDGE BURNER
Sagamore Rye Sherry Cask, Sagamore Amaro, Calvados, Campari | 25

WILD THING
Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, Carpano Antica
Trimbach Kirschwasser | 55

**Please drink responsibly and never drive drunk.
Please let a staff member know if you need help getting home safely.

RAW & SNACKS

CAVIAR CORNER

UGLY ONION DIP | 16

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

CHICKEN & WAFFLE FRIES | 16

Kimchi Ranch, Togarashi, Smoked Trout Roe

BUCATINI | 20

Alfredo, Parmesan, Sturgeon Caviar

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

TINNED FISH | 15

Pinhais Spiced Sardines, Mean Beans, Cultured Butter, Grilled Bread

SPICY MARINATED OLIVES | 7

Chiles, Citrus, Herbs

ANCHO BLACK BEAN HUMMUS | 14

Tahini Yogurt, Cilantro, Smoked Paprika, Warm Pita

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

24 MONTH AGED PROSCIUTTO DI PARMA | 12

Cavaillon Melon, Tuscan Olive Oil

ONE PERFECT CHEESE | 12

Eidolon-Martha's Vineyard-Organic Cow's Milk, Bloomy Rind,
Sour Cherry Marmalade, Hazelnut Crumble, Grilled Bread

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.
Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

WARM GOLDEN BEETS | 16

Cara Cara, Pistachio Dukkha, Frisee

BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt*

Add Crispy Pork Belly \$5

TRUFFLED MUSHROOM TOAST | 16

Exotic Shrooms, Marsala Truffle Cream, Iggy's Sourdough

LAMB TARTARE | 20

Harissa, Radish, Sumac Yogurt*, Warm Pita

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW | 16

Ancho Chile, Parmesan Breadcrumbs, Country Toast

***sherry shot luge to accompany +5*

ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

THE BRANDT BURGER | 21

New School American Cheese, Crispy Shallots, Truffle Aioli,
Sesame Brioche, Truffle Fries

add north country bacon + 3

LAMB CHOPS SCOTTADITO | 21

Muhammara*, Chimichurri

SOMETHING SWEET?

STICKY TOFFEE PUDDING | 12

Warm Date Cake, French Vanilla Ice Cream, Toffee Sauce, Candied Walnuts

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out.

Please speak to your server for more information.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.